

Went with Trent
Smith 14 March 2019. Had
the Polenta + Steak
with
Rissotto
& Potatoes.
All were
great!



PC

15 Mar 2019

SOUPS & SALADS

CHEF'S SEASONAL SOUP OF THE DAY

cup 4 bowl 7

Tomato
Bisque

SHRIMP, CHICKEN, & SAUSAGE GUMBO

okra, rice, andouille sausage 8

BABY MIXED LETTUCE SALAD

mixed petite greens, roasted butternut squash, dried
cranberries, toasted walnuts, warm goat cheese croutons,
pickled onions, champagne vinaigrette 8

Add chicken +5, salmon +7, shrimp +9

NICOISE SALAD

fingerling potatoes, haricot vert, boiled egg, nicoise olives,
cherry tomatoes, anchovies, lemon herb vinaigrette 8

Add chicken +5, salmon +7, shrimp +9

ICEBERG "WEDGE"

cucumbers, cherry tomatoes, bacon, red onions,
buttermilk dressing 7

Add chicken +5, salmon +7, shrimp +9

APPETIZERS

FRIED CALAMARI

pepperoncini, marinara sauce 12

CORNMEAL FRIED GREEN TOMATOES

grilled shrimp, baby arugula salad, meyer lemon emulsion 10

CHARBROILED STUFFED MISSISSIPPI QUAIL

andouille sausage, peppers, onions, cornbread, McEwen
grits, red eye jus 15

CRISPY POLENTA CAKE

sauteed Louisiana crawfish, conecuh sausage, garlic,
scallion, chardonnay butter 12

GGCC PIMENTO CHEESE FRITTERS

green tomato marmalade, balsamic reduction 7

SOUTHWESTERN BRAISED PORK SHOULDER

roasted poblano, Johnny cake, cilantro crema 7



ENTREES

à la carte

GRILLED SALMON

chardonnay butter 22

8OZ. CERTIFIED ANGUS BEEF FILET 34

CHEF'S STEAK OF THE DAY MKT.

TANGLEWOOD FARMS CHICKEN BREAST 18

SIDES

FRENCH GREEN BEANS WITH SHALLOTS

ROASTED BRUSSELS SPROUTS

WILD MUSHROOM RISOTTO

MCEWEN'S LOCAL STONE GROUND GRITS

LYONNAISE FINGERLING POTATOES

CHEF'S FEATURES

(WE ENCOURAGE ENJOYING THE DISHES AS COMPOSED)

GREG ABRAM'S FRESH GULF FISH MKT.

SEARED DIVER SCALLOPS

roasted spaghetti squash, shiitake "fries", brown
butter vinaigrette 29

CHARBROILED BONE-IN PORK CHOP

Baked sweet potato soufflé, broccolini, apple cider
gastrique 22

BRAISED LAMB SHANK

Tuscan white bean ragout, roma tomatoes, sautéed
spinach, natural jus 30

WEEKNIGHT SPECIALS

TUESDAY (5-9PM)

Pizza & Pints

WEDNESDAY (6PM)

Wine Down Wednesday

THURSDAY (5-9PM)

Family Night

FRIDAY (7PM)

Acoustic Friday



Dessert Menu

DESSERTS & DRINK PAIRINGS

STICKY TOFFEE BREAD PUDDING

blood orange supremes, dates, cinnamon 7

The Rare Wine Co. Boston Bual Madeira 10

LEMON CREAM PIE

brisee crust, blueberry coulis 7

Chateau Ste Michelle Riesling 7

PINEAPPLE UPSIDE DOWN CAKE

dark rum "smear", chantilly cream, toasted coconut 7

P.J. Valckenberg Gewurztraminer 7

OLD FASHIONED HOT FUDGE SUNDAE

warm chocolate cake, hot fudge sauce,
vanilla ice cream 8

Nuts & Berries - frangelico, chambord, cream, on the rocks 10

WINTER SPICED POACHED PEAR

alabama honey, vanilla sponge cake, caramel sauce 7

Middle Sister Sweet & Sassy Moscato 7

ESPRESSO CHEESECAKE

oreo cookie crust, milk chocolate sauce 8

Taylor Vintage Porto 2011 8

H.C. VALENTINE COFFEE

a full-bodied exotic blend of African, Indonesian, and
Central American coffee 2.5

WARM BEVERAGES

ESPRESSO 3.5

CAPPUCCINO 4

BAILEY-CINO 8

IRISH COFFEE 8

ESPRESSO MARTINI 10

STEEP HOT TEAS 4

earl grey, english, lemon, orange spice, pomegranate